

Eat!

PLATES -

Negroni'd Olives [g/v]	8
Pickled Vegetable Plate [g/v]	10
Wood-Fired Bread - Burnt Garlic Butter [v]	9
18 Month Serrano Ham - Red Eye Dressing [g]	16
Whipped Cod Roe - Wood-Fired Bread	15
Stracciatella - Pickled Pumpkin, Chestnuts, Radicchio, Honey, Smoked Papitas [g/v]	19
Tuna Tartare - Almond Cream, Pickled Cucumber, Peppers, Potato Crisps	25
Fried Squid - Fermented Chilli, Lemon, Ink Mayo [g]	19
Meatballs - Tomato, Ricotta, Crumb	21
Wood-Roasted Broccolini - Miso Cashew Cream, Toasted Seeds [g/v]	16
Salad - Cos Wedge, Ranch, Preserved Lemon, Pecorino [g/v]	14
Fries - Wood-Fire Salt, Smoked Chilli Ketchup [v]	10

PIZZA -

MAGGIE - Vodka Sauce, Basil, Fior di Latte, Pecorino, EVOO [v]	22
ROBERTA - Tomato, Pepperoni, Mozzarella, Pecorino (Add Hot Honey? + 3)	26
LOCAL - Pancetta, Wandt Apple, Chestnut, Mozzarella, Brussels, Watercress	25
VILLAGE - Mushroom, "The Peaks Mountaineer", White Onion Cream, Parsley [v]	24
ACTION BRONSON - Potato, Chorizo, Mozzarella, Tomato, Olive, Onion, Manchego	28
FIREBIRD - Wood-Fired Chicken, Bacon, Fancy Hanks Bbq, Pickles, Jalapeño, Ranch	29
KID'N'PLAY - Tomato, Good Ham, Mozzarella	20

EXTRAS - Gluten free Base 4 | House Vegan / Dairy Free Mozzarella 4
Tin of Ortiz Anchovies 14 | Hot Honey 3 | Ranch Dip 2

DESSERT -

Strawberry Cheesecake Cannoli	9 ea
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[v] - vegetarian [g] - gluten free recipe

Please inform our staff if you have any food allergies.

Whilst all care is taken, we do not have an allergen free kitchen.

15% public holiday surcharge

